

Group Menu A @ €35 + 10% Service Charge

To Start

Caesar Salad, Parmesan Variations,
Anchovy Aioli, Balsamic, Serrano Crumb

Organic Beetroot & Pearl Barley Risotto,
Deep Fried Ardsallagh Goats Cheese, Walnuts

Jerusalem Artichoke Soup, Pickled Mushroom Cream

Deep Fried Baby Squid, Balsamic Teriyaki
Pickled Vegetables, Avocado & Wasabi

Steamed Galway Mussels, Fennel & Shellfish Veloute

Main Course

Steamed Dingle Hake,
Caramalised Cauliflower, Walnut Fesenjun, Mussel Veloute

Crispy Skinned Organic Salmon,
Spiced Lentils, Lemon Butter, Vegetable Parisian

Roast Free Range Chicken Breast,
Wild Mushroom Tortellini, Fennel Puree, Chicken Gravy

Braised Lamb Shoulder,
Baba Ganoush, Pistachio, Olive Oil Poached Tomatoes, Gravy

Dessert

Lemon Posset, Warm Spiced Berries, Biscotti

Milk Chocolate Tart, Cherry Jam, Cashew, Vanilla Ice Cream

Cocoa Nib Crème Brulee, Crème Fraiche Sorbet